

Buffet Menu

Main Courses

Beef Bourguignonne with Smoked Bacon and Pearl Onions
 Beef Chasseur with Mushrooms, Tomatoes & Tarragon
 Beef Stromboli, with Peppers, Mushrooms, Tomato & Red Wine
 Beef Ragout with Calamata Olives, Pesto, Basil & Roast Mediterranean Vegetables
 Tarragon Free Range Chicken Breast with Shallot Cream
 Chicken, Smoked Bacon & White Bean Cassoulet with Fricassee of Shitake Mushrooms
 Fillet of Cornfed Chicken with Pesto Butter and Toasted Pine Nuts
 Chicken Hongroise, Smoked Paprika, Cream and Onions
 Yellow Chicken Curry with Coconut Milk and Sweet Potatoes
 Chicken Stromboli, with Peppers, mushrooms, Tomatoes & White Wine
 Pan Roasted Free Range Chicken Piri Piri with a Light Tomato Jus & Crème Fraiche
 Chicken Cacciatore, Pan Roast Chicken Breast with Tomatoes, Oregano & Garlic, topped with Buffalo Mozzarella
 Oven Baked Organic Salmon in a Lavender Crust with Safron Aioli
 Fish Pie with Whipped Potato Topping
 Grilled Fillet of Salmon with Mango and Chilli Salsa
 Chargrilled Dill Cured Organic Salmon with Herb Cream
 Smoked Finnan Fishcakes with Chive Cream
 Baked Fillet of Salmon Gremolata, Lemon Butter Sauce
 Baked Escallop of Salmon with Lime, Coriander and Mango Salsa
 Moroccan Lamb Tagine with Ginger & Red Onion Jelly
 Braised Shank of Lamb with Roast Root Vegetables
 Slow Braise Navarin of Lamb
 Mushroom Dusted Escallop of Pork with White Wine and Shitake Cream
 Peppered Escallop of Pork with Peppercorn Cream
 Leek and Wild Mushroom Pie (v)
 Baked Ratatouille Gremolata (v)
 Aubergine, Potato, Tomato and Pine Nut Caponata (v)
 Gnocchi and Blue Cheese Gratin (v)
 Vegetable Moussaka (v)
 Mushroom and spinach Korma (v)
 Roast Vegetable Strudel, Burnt Red Pepper Coulis (v)
 Baked Aubergine, Bell Pepper & Goats Cheese Terrine (v)
 Spinach, Ricotta and Roast Pepper Canneloni (v)
 Mushroom and Pea Risotto (v)
 Tossed Penne with Pumpkin and Chive Cream (v)
 Tossed Penne with Slow Roast Tomatoes, Garlic and Basil (v)
 Spiced Vegetable Canneloni with Sundried Tomatoes & Cheese Sauce (v)

Salads & Sides

salads

Baby Spinach Salad with Citrus Dressing

Greek Salad with Lemon, Mint & Olive Oil

Broccoli, Cherry Tomatoes, Feta Cheese & Cashew Nut, Mustard Vinaigrette

Oriental Noodle Salad with Julienne Vegetables

Asian Vegetable Slaw

Baby Spinach Salad with dried Figs, Toasted Walnuts & Crumbled Blue Cheese with Balsamic Dressing

Penne Pasta with Fresh Basil Pesto, Sundried Tomatoes & Parmigiano over a Field Green Salad

French Green Lentils with Chorizo

Roasted Red Pepper & Green Bean Salad with Extra Virgin Vinaigrette

Tossed Arugula & Roast Garlic

Potato & Artichoke Salad with Walnuts

Tossed House Salad of Spring Leaves with Garlic Croutons, Roast Cherry Tomatoes & Herb Vinaigrette

Tabouleh- Bulgur Wheat with Olives, Sundried Tomatoes, Cilantro & Feta Cheese

Asian Spiced Coleslaw

Grated Carrot with toasted Cumin

Baby new Potato Salad with Lemon Pesto

Sides

Lemon & Saffron Rice

Roast Potatoes with Lemon and Rosemary

Colcannon

Champ

Basil Mash

Pommes Boulangere

Garlic Potatoes

Sweet Potato Puree

Roast Yams

Roast Baby Potatoes with Cajun Spices

Roast Baby Potatoes with Fresh Herbs

Baked Potatoes (Toppings Available)

Sauteed New Potatoes in Garlic Butter

Fondant Potatoes (Cooked in Chicken Stock)

Lyonnais Potatoes

Peppered Potato Cakes

Potato & Suede Galette

Ratatouille
Roast Med Vegetables
Carrot and Coriander Puree
Carrots Vichy with Toasted Sesame Seeds
Carrot and Parsnip Puree
Tossed Green Beans with Shallots
Roasted Root Vegetables
Honey Roast Parsnip
Curried Vegetables
Tossed Vegetables with Thai Cream

Desserts

Kir & Honeycomb Trifle
Blackberry and Apple Crumble with Sauce Anglaise
Caramelised Apple Tart Tatin with Cardamon & Vanilla Crème Fraîche
Panna Cotta with Spiced Oranges
Blueberry Fool with Hazelnut Tuille
Rhubarb & Ginger Cheesecake with Rhubarb Compote
Dark & White Chocolate Tira-mi-su
Maple, Pecan & Chocolate Torte, Vanilla Chestnut Cream
Five Flavour Bread & Butter Pudding with Crème Anglaise
Spiced Pear & Almond Tart
Classical Lemon Tart
Bramley Apple & Blackberry Crumble
Pavlova with Fresh Cream & Berry Stew